



Recipe by Justin North, Bécasse

## BLACK OLIVE SALT

*Dehydrate a few black olives, mix with a little almond meal and salt and blend to a fine puree to create a delicious seasoning for salads and vegetable dishes.*

### INGREDIENTS

800g pitted kalamata olives  
100g almond meal  
50g SAXA cooking salt

### DIRECTIONS

Check each olive for stones and pat dry between paper towels to remove excess moisture.

Lay one even layer of olives on a tray and place in oven at a low temperature (60°C) for 12 hours. It is important that when dry, the olives should be brittle and crumbly.

Grind olives in a mortar and pestle with the almond meal until texture of fine breadcrumbs is achieved. It is important to add the almond meal in stages so it takes on the intense, rich, dark colour of the olive.

Add the salt, mix well and store in an airtight container.



*Justin North*  
SAXA AMBASSADOR